Wedding Menu
A Wedding on The Hill

On behalf of the management and staff of Holy Cross Dining Services, we would like to take the opportunity to congratulate you on your forthcoming Wedding! We are very pleased that you are considering the Hogan Campus Center at Holy Cross for your Wedding Reception and thank you for giving us the opportunity to tell you a little bit about what we can offer you on your very special day.

We realize that your wedding day is one of the most exciting days of your life and one that requires very special planning and organization. Our highly-professional trained team, with over 40 years of experience, promises to make your day one you will remember for the rest of your life!

The Ballroom at the Hogan Campus Center features plenty of space for all your guests with magnificent views of the campus and hills of Worcester County! It is a favorite place desired by most couples and will provide the perfect setting for your special day! It is with great pride and pleasure that we look forward to hosting your celebration!
A Wedding Toast to You

May the joys you share today be the beginning of a lifetime of great happiness and fulfillment

With our compliments for your Wedding Reception...

• Personalized service from a Conference Service representative to assist you in making all of your detailed arrangements
• Your choice of Ivory or White linen and napkins
• Private Welcome Room for the Bridal Party
• International Cheese Display with French Baguettes, Crackers, Olive Medley and Dipping Oil during your Cocktail Hour
• Champagne Toast

Your Wedding Package begins with a one-hour cocktail and hors d’oeuvre reception followed by four hours of dinner and dancing.

Our menus are suggested for your consideration, however, we would be delighted to suggest or create an alternative menu for your special day to suit your personal tastes.
Platters
Serves 50

- Garden Crudités with Creamy Vegetable Dip .................. $110.00
- Seasonal Array of Fruits and Berries ......................... $140.00
- Greek Platter with Roasted Tomatoes and Feta Salad, Hummus, Olive Tapenade and Pita Points ......................... $175.00

Cold Hors D’Oeuvres
50 pieces per order

- Buffalo Mozzarella Bruschetta ................................ $110.00
- Colossal Shrimp Cocktail ........................................ $165.00
- ASSORTED SUSHI .............................................. $225.00
  Nigiri Sushi: Tuna, Shrimp and Eel
  Rolls: California, Vegetable Tempura and Caterpillar
- Cold Canapés with Lobster, Shrimp and Vegetables .......... $275.00
  100 pieces per order
Hot hors d'oeuvres

POLICIES
Prices
All prices are subject to all State and Local Meal Taxes and 15% Gratuity.

Conference Services requires a deposit of $500.00 to reserve the Hogan Campus Center Ballroom with a minimum of 150 guests and a maximum of 280 guests.

GUARANTEES
The College of Holy Cross requires the exact number of guests five (5) business days prior to the event by 3:00 p.m. This will serve as the guarantee for which you will be billed. If the number of attendees exceeds more than 10% of your final guaranteed head count, you will be charged an additional 25% on all meals over your final guaranteed head count.

CANCELLATIONS
Conference Services requires a 60 day notice in writing for cancellation of a wedding reception. Less notice will result in forfeiture of all deposits.

In the case of impending severe weather, Conference Services will accept a verbal cancellation of an event by 12:00 PM on the day before the event. There will be no charges assessed by the client and Conference Services will attempt to provide the rooms and services per the contract as soon as an opening is available. Should the client cancel after 12:00 PM, they will be responsible for all charges as stated on the contract. The College of the Holy Cross will only close when there is a declared “State of Emergency” with road closures.

FOOD & BEVERAGE
Menu selections and all other arrangements should be detailed four (4) weeks prior to your event. Crusader Catering must supply all food and beverages. All food or beverage items provided by Crusader Catering can not be taken out of the catering facility due to liability concerns. As a licensed facility, Hogan Campus Center is subject to the laws and regulations of the State of Massachusetts Liquor Control Commission. All alcohol must be provided and served by Crusader Catering.

SERVICE PERSONNEL
All Wedding Receptions are based upon five (5) hours of service. Each additional hour will be subject to a $200.00 hourly rate with no additional alcohol service.

DECORATIONS & DISPLAYS
All displays, decorations or signage shall be subject to approval by the Director of Conference Services.

FOOD ALLERGY
Please inform our staff if anyone in your party has a food allergy.

Buffalo Chicken Tenders with Bleu Cheese.....................................$85.00
Sesame Honey Mustard Chicken......................................................$85.00
Coconut Chicken..............................................................................$110.00
Chicken Chilito..............................................................................$125.00
Scallops Wrapped in Bacon...............................................................$110.00
Thai Shrimp and Vegetable Purses.......................................................$125.00
Mini Crab Cakes with Cajun Mayo..................................................$150.00
Shrimp Panang....................................................................................$150.00
Artichoke en Phyllo............................................................................$95.00
Artichoke Kalamata Olive Tartlet.........................................................$95.00
Mini Quiche Lorraine........................................................................$95.00
Spinach and Goat Cheese Flat Bread..................................................$95.00
Stuffed Mushrooms:
  Bleu Cheese, Crab, Pecan or Spinach...............................................$110.00
Vegetable Quesadillas........................................................................$110.00
Vegetable Spring Rolls with Duck Sauce...........................................$110.00
DINNER INCLUDES
Assorted Baked Rolls, Coffee and Tea

APPETIZER
Select One:

SOUPS
• Butternut Crab Bisque
• Chicken Pesto Tortellini Soup
• French Onion Soup
• Italian Wedding Soup
• Tomato, Basil and Zucchini Soup
• Vegetarian Vegetable Soup

SALADS
• Arugula with Cranberry Wensleydale Cheese, Mandarin Orange Segments with a Citrus Vinaigrette
• Iceberg Wedge topped with Crumbled Bleu Cheese, Bacon, Tomatoes, Onions and a Russian Bleu Dressing
• Mixed Baby Greens with Dried Cherries, Bleu Cheese and Pecans with a White Balsamic Vinaigrette

ENTRÉE
Select One:
Please add $3.50 per guest for a second meal choice
Children’s Menu available at $17.95 per child

CHICKEN
Chicken Piccata with a Lemon Caper Beurre Blanc
$34.95 per guest

Roasted Statler Lemon Rosemary Chicken
$36.95 per guest

Wild Mushroom Chicken Marsala
$36.95 per guest

Sautéed Chicken, Shrimp and Baby Spinach topped with Gruyere Cheese and a Chardonnay Sauce
$40.95 per guest

• Plum Tomatoes, Buffalo Mozzarella and Basil Salad on a bed of Greens with a Balsamic Vinaigrette
• Traditional Tossed Caesar Salad
• Tossed Garden Salad with a Balsamic Vinaigrette
**BEEF, PORK & LAMB**

**Grilled Sirloin Steak with a Caramelized Red Onion Merlot Butter or Melted Crumbled Bleu Cheese**

$45.95 per guest

**Filet Mignon topped with Boursin Cheese, served with a Port Wine Burgundy Sauce**

$51.95 per guest

**Surf and Turf - Petit Filet Mignon with Stuffed Shrimp or Lobster Tail**

$ Market Price

**Grilled Veal Rib Chop with a Leek and Wild Mushroom Marsala Ragout**

$ Market Price

**Garlic Roasted Pork Loin with a Caramelized Onion Demi Glace**

$45.95 per guest

**Rack of Lamb with your choice of Sautéed Mushrooms in a Bourbon Sauce, Sundried Tomato Glaze or Crusted with Mint and Parsley**

$49.95 per guest

**SEAFOOD**

**New England Baked Haddock served with an Herbed Butter Crust**

$34.95 per guest

**Baby Shrimp and Scallops tossed with Gemelli Pasta in a Pesto Alfredo Sauce**

$37.95 per guest

**Grilled Tuna Steak with a warm Citrus Salsa (served rare)**

$37.95 per guest

**Pecan Crusted Salmon with a Ginger Mango Salsa**

$39.95 per guest

**VEGETARIAN**

**Spinach, Eggplant, and Ricotta Cheese Roulade with a Zesty Marinara Sauce**

$31.95 per guest

**Chive Gnocchi tossed with Roasted Vegetables and a Vodka Cream Sauce**

$32.95 per guest

**Grilled Vegetable Napoleon**

$33.95 per guest

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**OPEN BAR PRICING**

- $13.00 for One Hour
- Add $7.00 for First Additional Hour
- Add $6.00 for Second Additional Hour
- Add $5.00 for Third Additional Hour
- Add $4.00 for Fourth Additional Hour

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**Beverages**

Liquor services are available as either a Cash or Open Bar, and are subject to the laws of the Commonwealth of Massachusetts, City of Worcester ordinances and College policies.

Cash or Open Bars are available with a wide variety of Wines, Liquors, Standard and Premium Beers.

One bartender will be assigned per 100 guests. For all cash bars a $150.00 fee will be incurred for set-up and bartender.

A Holy Cross Public Safety officer will be required for an Open Bar in excess of one hour. Charges will be quoted at the time of the contract. No other agency or police may be obtained.

**CASH BAR**

- Soda & Water .................................................. $2.00 per drink
- House Wines ............................................. $6.00 per glass $25.95 per bottle
- Standard Beer ............................................... $4.50 per bottle
- Premium Beer ................................................ $6.00 per bottle
- Mixed Drinks ................................................ $7.00 per glass
- Two Liquor Mixed Drink ................................ $8.50 per glass
- Cordials & Cognacs ...................................... $8.50 per glass

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SIDES
Select Two:
• Broccoli, Cauliflower and Carrot Medley
• Broccoli with Red Peppers
• Green Beans with Almonds or Cashews
• Medley of Seasonal Vegetables
• Sautéed Jicama, Peapods and Julienne Carrots
• Zucchini and Yellow Squash with Red Peppers
• Choice of Mashed Potatoes – Bleu Cheese and Bacon, Caramelized Onion, Roasted Garlic or Wasabi
• Lemon Dill New Potatoes
• Oven Roasted Sage Potatoes
• Roasted Herbed Potato Fans
• Wild Rice Pilaf

DESSERT
Select One:
• Carrot Cake with Cream Cheese Icing
• Chocolate Raspberry Cake
• Citrus Cream Layer Cake
• Devil’s Food Cake with Buttercream Icing
• Lemon Buttercream Mousse Cake
• New York Style Cheesecake with Strawberry Sauce
• Raspberry or Lemon Sorbet with a Chocolate Praline Cookie
• Tiramisu
• Your Wedding Cake served with Vanilla Ice Cream, Chocolate and Strawberry Sauce

Sweet Endings
A beautifully decorated table with Locally Roasted Fair Traded Armeno’s Coffee, Certified Organic Republic of Tea, Mini Pastries or Tea Cookies

$5.95 per guest